

# OLEOMARGARINE BUTTER:

The New Article of Commerce.

CHEMICALLY ANALYZED BY THE MOST SKILLFUL AND DISTINGUISHED SCIENTISTS,  
DEMONSTRATING ITS PURITY.



*Award of the AMERICAN INSTITUTE, and Opinions of* PROF. C. F. CHANDLER, *President of the New York Board of Health;* PROF. GEORGE F. BARKER, *of the University of Pennsylvania;* DR. HENRY A. MOTT, JR., *of New York;* PROF. S. C. CALDWELL, *of Cornell University;* PROF. S. W. JOHNSON, *of Yale College;* PROF. C. A. GOESSMANN, *of the Massachusetts Agricultural College;* PROF. HENRY MORTON, *of the Stevens Institute of Technology, of Hoboken;* DR. CHARLES P. WILLIAMS, *of Philadelphia;* PROF. ATWATER, *of the Wesleyan University, and* PROF. ARNOLD, *of the University of New York.*



*Answer of Prof. Chandler to a Congressional Inquiry.*

Hon. Morgan R. Wise of Pennsylvania, Chairman of the Committee on Manufactures, of the House of Representatives, addressed a letter to Prof. Charles F. Chandler, President of the New York Board of Health, informing him that the Committee has under consideration a bill in relation to adulterations in food and drink, and asking whether the article known as Oleomargarine, or Butterine is wholesome or unwholesome, and for such other information as might be in the possession of the Board. The following is Prof. Chandler's response:

HEALTH DEPARTMENT, 301 MOTT STREET,  
NEW YORK, March 27, 1880.

MY DEAR SIR:

In reply to your letter of inquiry, I would say that I have been familiar with the discovery of Mège Mouries and its application in the manufacture of artificial butter called "Butterine," or "Oleomargarine," since the date of its first publication.

I have frequently seen it manufactured, witnessing all the operations, and examining both the material and the product.

I have studied the subject with special reference to the question of its use as food, in comparison with the ordinary butter made from cream, and have satisfied myself that it is quite as valuable as butter from the cow; that the material from which it is manufactured is perfectly fresh beef suet; that the processes are harmless; that the manufacture is conducted with great cleanliness. The product is palatable and wholesome, and I regard it as a most valuable article of food, and consider the discovery of Mège Mouries as marking an era in the chemistry of the fats.

Butterine is manufactured of uniform quality the year round, and can be sold at a price far below that at which ordinary butter is sold. It does not readily become rancid, and is free from the objectionable taste and odor which characterize a large proportion of the butter sold in this market.

I am informed that there are at present thirteen factories in the United States licensed under the patents to manufacture this butter. The Commercial Manufacturing Company of New York is making at the present from 30,000 to 40,000 lbs. daily. In addition to this industry, there is a large manufacture of what is known as "oleomargarine oil," which is shipped as such to Europe, to be there converted into butter; so that this product has become an important article of export to foreign countries.

The beef suet which was formerly converted into common tallow, only suitable for the manufacture of soap, is, by this beautiful discovery, now manufactured into oleomargarine oil and stearine of double the value of the tallow formerly produced. The following analyses made by Drs. Brown and Mott sufficiently illustrate the composition of the Butterine:

CONSTITUENTS.		No. 1. NATURAL BUTTER.	No. 2. ARTIFICIAL BUTTER.
Water.....		11.968	11.203
Butter solids.....		88.032	88.797
		100.000	100.000
Insoluble fats.....	Olein.....	23.824	24.893
	Palmitin.....		
	Stearine.....		
	Arachin.....	51.422	56.29
	Myristin.....		
Soluble fats.....	Butyrin.....		
	Caprin.....	7.432	1.823
	Caproin.....		
	Caprylin.....		
Casein.....		.192	.621
Salt.....		5.162	5.162
Coloring matter.....		Trace.	Trace.
		88.032	88.797

Last winter a resolution was adopted by the Legislature of the State of New York, requesting the Board of Health of the City of New York to investigate the subject and report whether in its opinion the Butterine is a wholesome article of food. In response to this resolution, the Board of Health stated that in its opinion there is no sanitary objection whatever to the unrestricted manufacture and sale of this substance.

In support of my opinion herein expressed, I enclose the statement to the same effect made by Prof. George F. Barker, of the University of Pennsylvania; Dr. Henry A. Mott, Jr., of New York; Prof. S. C. Caldwell, of Cornell University; Prof. S. W. Johnson, of Yale College; Prof. C. A. Goessmann, of the Massachusetts Agricultural College; Prof. Henry Morton, of the Stevens Institute of Technology, of Hoboken; Dr. Chas. P. Williams, of Philadelphia; Prof. W. O. Atwater, of the Wesleyan University at Middletown, Conn.; and Prof. J. W. S. Arnold of the Medical Department of the University of New York.

Hoping that this, my reply, contains all the information you desire, I remain,

Very respectfully yours,

• CH. F. CHANDLER, PH.D.,  
Pres. of the Board of Health.

To HON. M. R. WISE,  
Chairman of the Committee on Manufactures,  
House of Representatives, Washington, D.C.